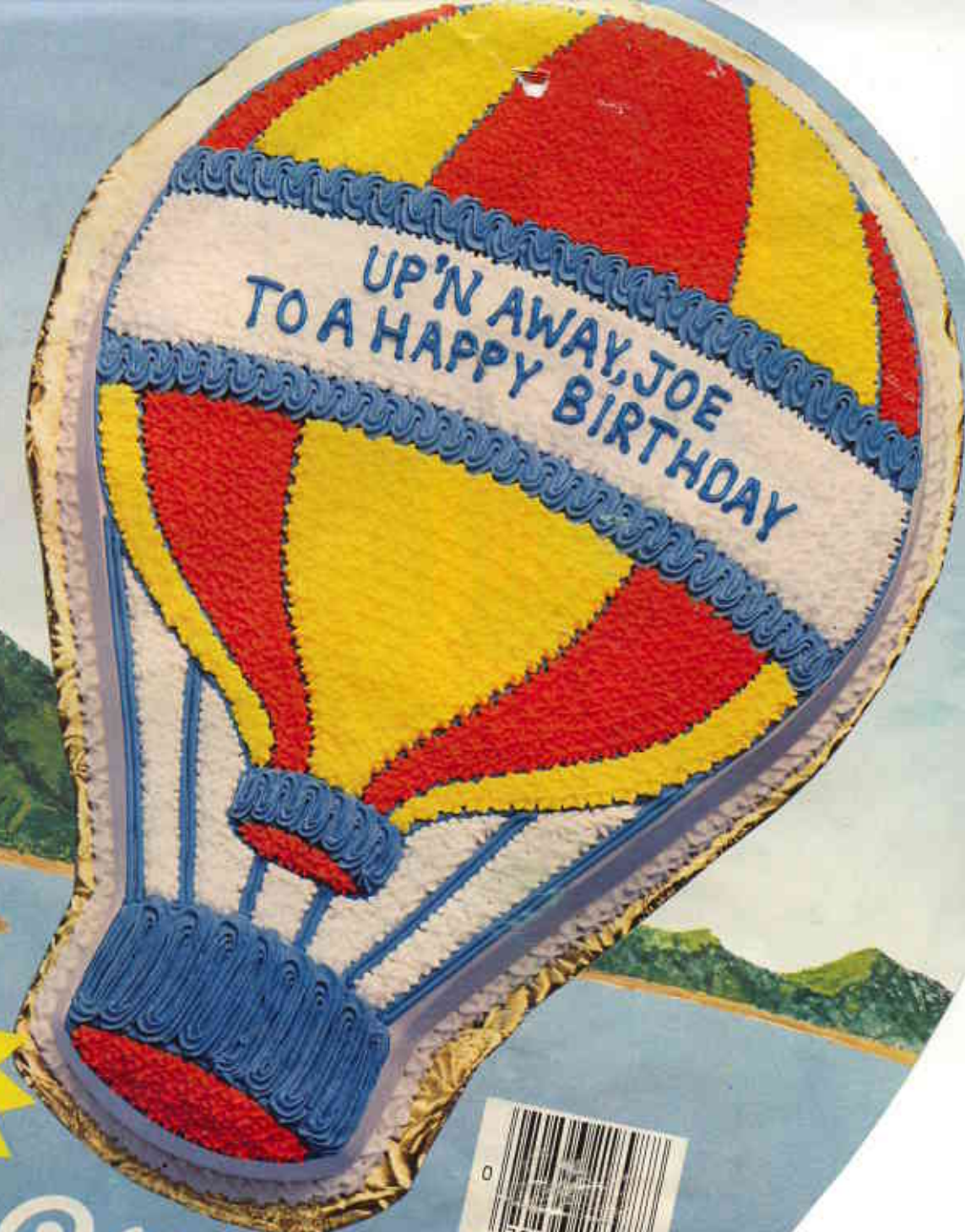


Label No. 1821-4397K



Stock No. 210574

**More
decorating
ideas
on back!**



Wilton Up 'n Away Balloon Pan

- One-cake-mix pan!
- Colorful Balloon Cake is a fun way to celebrate birthdays, Dad's Day, Graduations, any day you want to make special!
- Design shown uses tips 4, 16 and Paste Food Colors in Sky Blue, Orange and Lemon Yellow.
- Easy-to-follow baking and decorating instructions under this label.

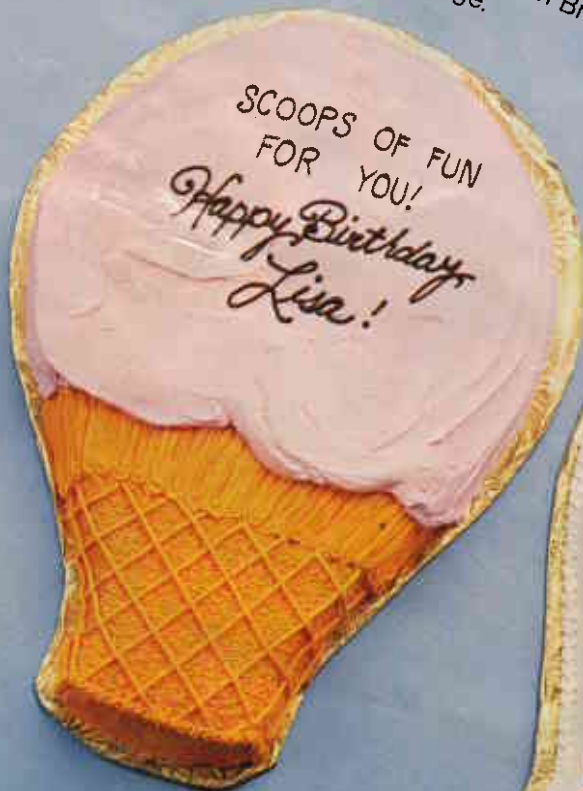
**PAN TAKES A
2-LAYER CAKE**



Career Balloon Cake
Design shown uses tips 4, 16 and Wilton Paste Food Colors in Brown and Orange.



Light Bulb Cake
Design shown uses tips 3, 4, 16 and Wilton Paste Food Colors in Golden Yellow and Brown.



Ice Cream Cone Cake
Design shown uses tips 3, 4, 16 and Wilton Paste Food Colors in Pink, Brown and Golden Yellow.



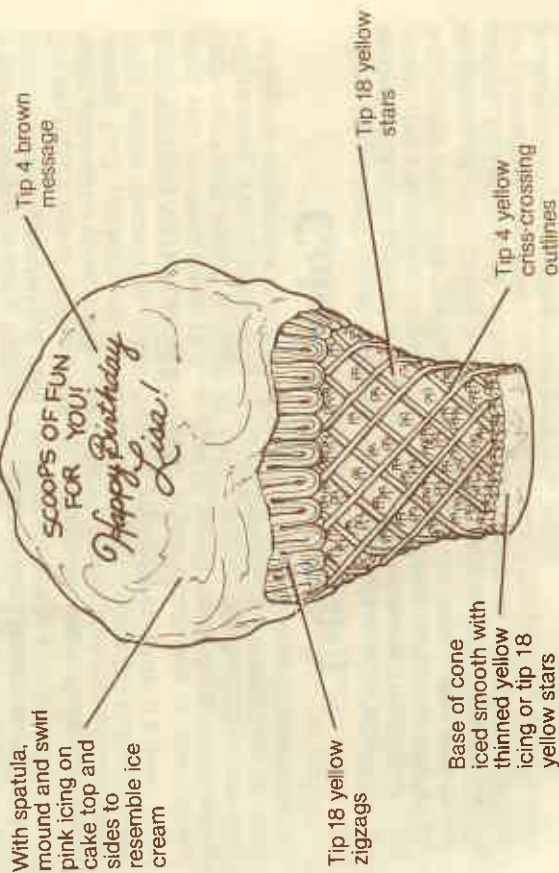
"Best of Luck" Balloon Cake
Design shown uses tips 4, 16 and Wilton Paste Food Colors in Lemon Yellow, Leaf Green and Orange.

To Decorate Ice Cream Cone Cake

Use Wilton Paste Food Colors in Pink, Brown and Golden Yellow.

- Tint 1½ cups yellow to cover cone. (Fill in base of cone with stars or thin ¼ cup with 1 teaspoon light corn syrup or ¼ teaspoon milk.)
- Tint ¼ cup brown for message.
- Tint 2¼ cups pink to cover ice cream area. (Thin with 2 Tablespoons light corn syrup or 1 Tablespoon milk.)

* Decorate cone first.

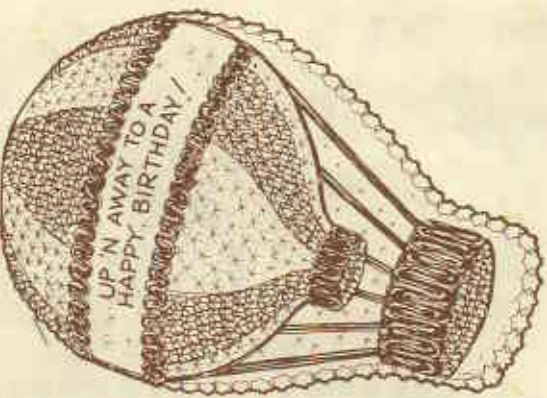


Wilton

Complete Instructions for Baking & Decorating

Up 'n Away Balloon Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.



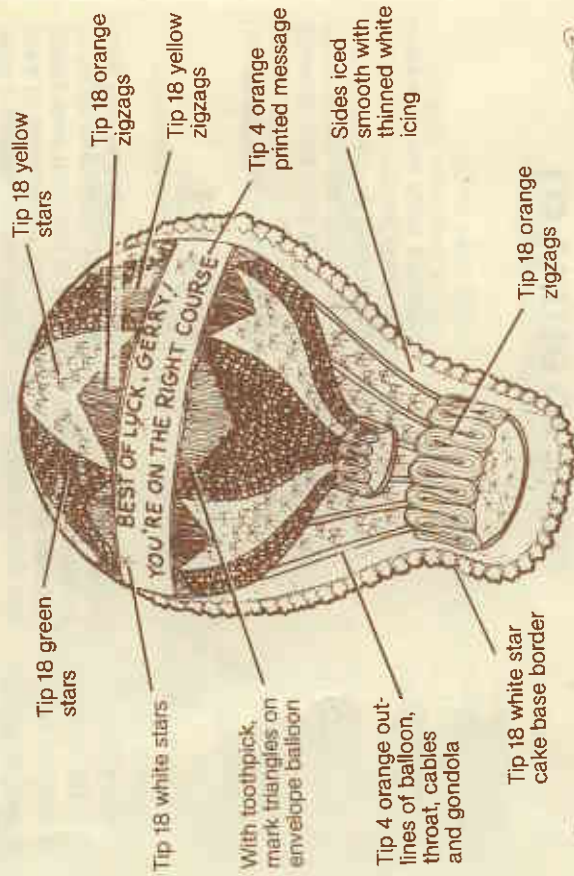
TO DECORATE CAKES you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 4 and 18
- Serving plate
- A 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors: Orange, Golden Yellow and Sky Blue. (Alternate Cakes: Leaf Green, Lemon Yellow, Orange, Brown and Pink)

To Decorate "Best of Luck" Balloon Cake

Use Wilton Paste Food Colors in Lemon Yellow, Leaf Green and Orange.

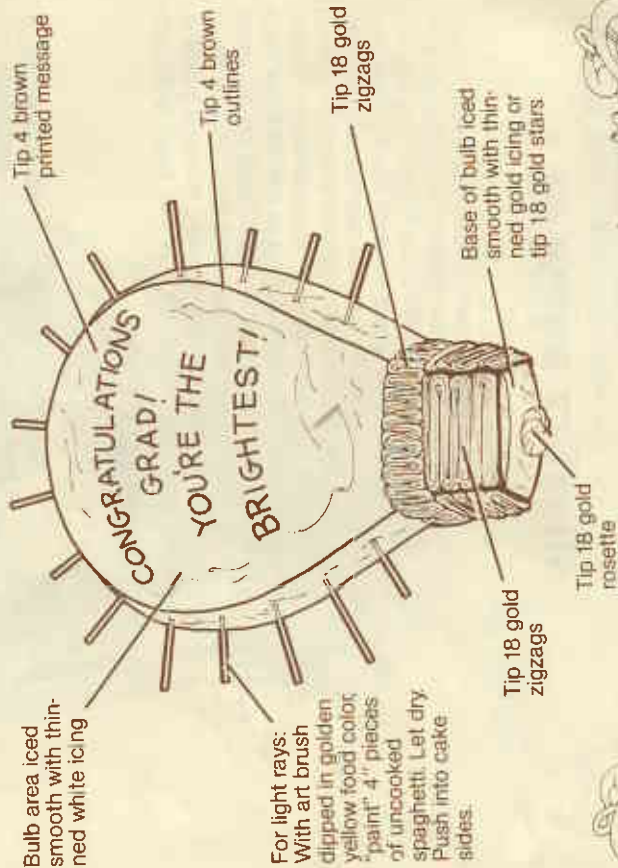
- Tint 1/2 cup orange for all outlines, cables, message, triangle sections on front of throat and gondola.
- Tint 2/3 cup yellow for balloon artwork, throat and gondola bases.
- Tint 1/2 cup green for balloon designs.
- Reserve 2 2/3 cups white. (Thin 1 1/4 cups with 1 Tablespoon light corn syrup or 2 teaspoons milk to ice sides smooth.) Use remainder to cover message area on balloon, background area on cake top and cake base border.

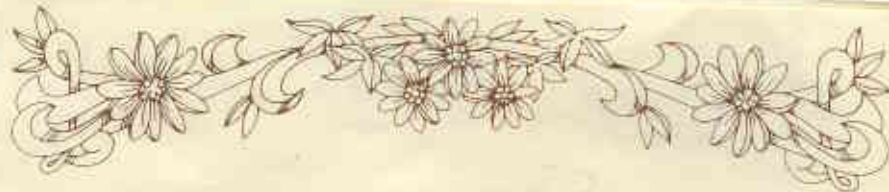


To Decorate Light Bulb Cake

Use Wilton Paste Food Colors in Golden Yellow and Brown. You will also need uncooked spaghetti and an art brush.

- Tint 1/4 cup brown to outline bulb and add message.
- Tint 1 cup gold. (Add extremely small amounts of brown to golden yellow icing for covering metal area.) Fill in base of bulb with stars or thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup.
- Reserve 2 3/4 cups white. (Thin with 2 Tablespoons light corn syrup or 1 teaspoon milk to cover bulb area.)

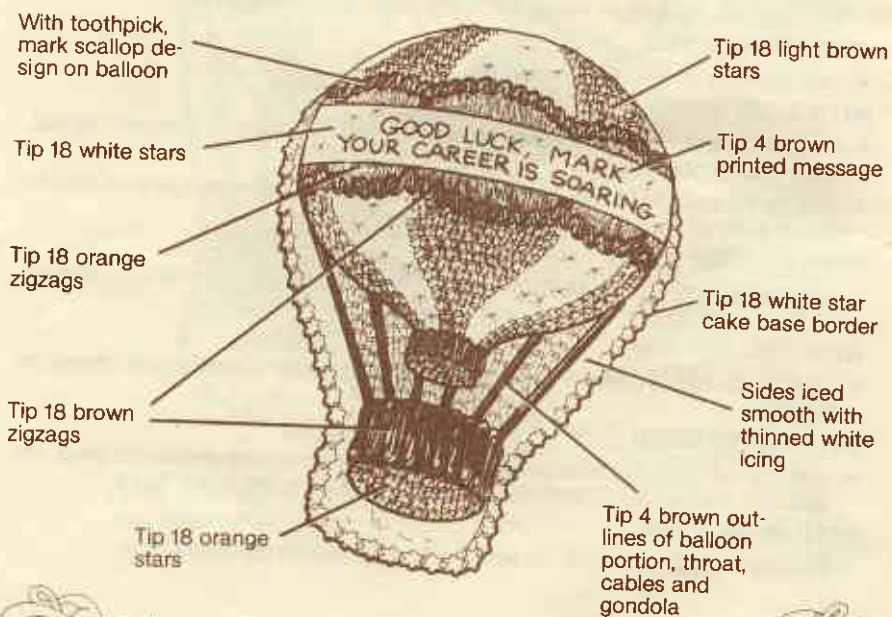




To Decorate Career Balloon Cake

Use Wilton Paste Food Colors in Brown and Orange.

- Tint $\frac{1}{2}$ cup light brown or cover alternate sections of balloon.
- Tint $\frac{1}{2}$ cup brown for all outlines, cables, message, balloon designs, front of throat and gondola.
- Tint $\frac{1}{2}$ cup orange. For balloon scallop design, background area on cake top, throat and gondola bases.
- Reserve $2\frac{1}{2}$ cups white. (Thin $\frac{1}{4}$ cups with 2 teaspoons milk or 1 Tablespoon light corn syrup to ice cake sides smooth.) Use remainder to cover message area, envelope sections and cake base border.



To Decorate Up 'n Away Balloon Cake

To make Birthday Balloon cake, you will need Wilton Paste Food Colors in Sky Blue, Orange and Golden Yellow. We suggest you color all the icings at one time, while the cake cools. Refrigerate colored icings in covered containers until ready to use.

- Tint 1/2 cup icing yellow.
- Tint 2/3 cup icing orange.
- Tint 1/2 cup icing blue.
- Reserve 2 1/3 cups white icing. (Thin 1 1/4 cups with 2 teaspoons milk or 1 Tablespoon light corn syrup for icing sides smooth.)

WITH WHITE ICING

- Use spatula to ice sides smooth.

WITH BLUE ICING

- Use tip 4 and "To Outline" directions to outline balloon portion, throat, cables and gondola.
- Use tip 18 and "To Make Zigzags" directions to edge message area and to cover side of throat and gondola.

WITH ORANGE ICING

- Use tip 18 and "To Make Stars" directions to cover alternate sections on balloon; the base of throat and gondola.

WITH YELLOW ICING

- Use tip 18 and "To Make Stars" directions to cover remaining sections on balloon.

WITH WHITE ICING

- Use tip 18 and "To Make Stars" directions to cover message area on balloon, background area on cake top and to edge cake base.

WITH BLUE ICING

- Use tip 4 and "To Print" directions to add message on balloon.

